



## PATENT APPLICATION

## IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

<b>Applicant:</b> HUANG ET AL.	<b>Examiner:</b> TRAN LIEN, THUY
<b>Serial No.:</b> 09/694,927	<b>Group Art Unit:</b> 1761
<b>Filed:</b> October 24, 2000	
<b>For:</b> FOOD PRODUCT WITH ENHANCED CRISPINESS	<b>Docket No.</b> P5690US (formerly 8863.73US01)

AMENDMENT AND RESPONSE

RECEIVED  
OCT 11 2002  
TC 1700

Dear Sir:

This paper and a Declaration by Diane Rosenwald are being submitted in response to the non-final Office Action mailed July 3, 2002. In view of the present amendment, claims 1-3, 7, 9-13, and 17-27 are pending. Reconsideration of the application, in view of the following, is requested.

In the claims:

Please amend claims 1, 12, and 20 as follows:

C1 1. (Amended) A dough or batter composition, comprising: flour, water and a sweetener, wherein the sweetener comprises at least 40% of at least one of a high molecular weight starch hydrolysate having a DE of 1 to 20 or a crystalline hydrate former, wherein the crystalline hydrate former is selected from the group consisting of maltose, trehalose, isomalt, and raffinose; the dough or batter composition, when baked to a thickness of about 2.2 mm, having a modulus of at least 200 g/mm<sup>2</sup> at a moisture content of 10%.

C2 12. (Amended) A baked good made from a dough or batter composition, comprising: flour, water and a sweetener, wherein the sweetener comprises at least 40% of at least